

CANS Bulletin

August 2017



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A Note From Sandra

Here it is again – the start of a new program year. While the calendar has us going January through December, many of us have a life that revolves around the school-year calendar, even if you don't have students in school of some kind. What changes are you planning for the coming year? What was a rousing success last year that you want to keep? What was maybe a so/so change and you want to tweak and take another run at it? Just like making resolutions in January, we have an opportunity again at the start of the new program year – whenever that is! We can start new resolutions every day – sometimes that's how we get started down a path of change.

Once again the summer programs in SD provided meals to children so they could grow to be ready to learn and not have the "summer slide". The number of sites providing meals grew again for summer 2017. Thanks to all who provided care and TLC throughout the summer months – we know some of those warm days in the kitchen are not the most pleasant.

Child & Adult Nutrition Services has a new staff member, Andrea Hollin. A listing of our staff members and contact information can be found on the DOE website at <http://doe.sd.gov/about.aspx> under the Division of Education Services & Support.

New meal patterns are being implemented for the Child & Adult Care Food Program. Those who want to implement them early should contact Melissa Halling. The changes are not difficult but we want you to be on the right track.

The process of changes and updates to meet federal requirements of 2 CFR 200 - Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards and State Requirements for Open Government continue. Making changes is usually something that most of us do not look forward to. Please contact as questions arise or if you have concerns about the information being requested.

I hope that you will find success as you move on in to the new program year. Zig Ziglar has a couple good quotes to start us out:

- People often say that motivation doesn't last. Well, neither does bathing – that's why we recommend it daily.
- Take time to be kind and to say "thank you".

And so, *thank you*, for feeding the students and caring for those in need in South Dakota. You might actually do the feeding or you might be meeting other requirements behind the scenes – but you are a vital part of the success of the organization.

Check in With CANS Monthly Conference Call

SY 17-18 Dates

The check in with CANS conference calls are returning this year! Check in with CANS is a monthly conference call scheduled for the first Thursday each month. This call is open to all agencies on the School Nutrition Programs. Each call will start with a report from CANS with hot topics, new guidance or program clarifications, and reminders of upcoming dates. There will also be time scheduled during each call for participants to ask questions.

Check in with CANS is scheduled on the first Thursday of each month starting at **2:30 pm CT / 1:30 pm MT**. Calls are scheduled for:

- September 7
- October 5
- November 2
- December 7
- January 4
- February 1
- March 1
- April 5
- May 3
- June 7 (*tentative*)

To join the conference call, **dial 1-866-410-8397 and enter code: 6507733610**. If you have trouble joining the conference call, or have additional questions call the CANS office at 605-773-3413. Feel free to send in questions ahead of the call to

DOE.SchoolLunch@state.sd.us please reference "Conference call question" in the subject line.

Shortly before the call an agenda will be posted to the CANS website main page, <http://doe.sd.gov/cans/index.aspx>, under Documents, Conference Calls. Shortly after the call is complete, the call minutes will replace the agenda with additional information. Please join us!

New and Improved Nutrition Bulletin!

Over the summer the CANS office worked on updating our Nutrition Bulletin template and posting format! It is our hope that the new bulletin will be easier to read and maneuver and also easier to print off and keep for your reference! The new and improved bulletin is also working toward being ADA compliant and accessible for all users. In future bulletins you will notice that they are posted as PDFs instead of directly on the website as they had been previously. Throughout the bulletin you will find links to different parts of the bulletin as well as outside websites or documents. We hope you enjoy our new and improved bulletin!

CANS Welcomes Andrea Hollin

Hello! My name is Andrea Hollin and I am a new Program Specialist for Child and Adult Nutrition Services. I will mostly be working with the School Nutrition Programs, but I have helped with the Food Service Management Company contracts in the first few months. I am a born and raised Hoosier and just moved to South Dakota from a suburb of Indianapolis, Indiana. I love the beautiful scenery South Dakota has to offer and I am learning to appreciate the slower pace of life. I graduated from Ball State University (David Letterman is our claim to fame) with a background in dietetics and public health. I have a twenty pound Manx cat named Maverick who is my fur baby. I have a very large family back home that includes three brothers, two sisters, five nieces and three nephews. I moved here to join my high school sweetheart, Michael, who is the Sports Director for a local radio station in Pierre.

I have always had a passion for child nutrition and helping children live a happy healthy life. This is reflected in my professional and volunteer experiences working in hospitals, daycares, and even schools. I am very excited to get started with the school nutrition team. I hope to provide schools with the best service and tools necessary to have successful Child Nutrition Programs.

Upcoming Trainings!

[October 12: Procurement, A Practical Approach](#) (7 hrs) in Pierre

This 7 hour workshop will give you a great, common sense approach for procurement in your district. The training will include information on how to decide which procurement method to use, how to write a bid specification for different products and how to send out a request for quote. All while following your local, state and federal regulations.

[October 16-20: Orientation to School Nutrition](#) (30.5 hrs.) in Pierre

This 4 ½ day seminar is targeted to new and aspiring school nutrition program directors with five years or less experience. This course will provide an overview of school nutrition programs, define the role and responsibilities of a director, and review the relationship between local policies and state/federal regulations.

[October 23 & 24: Financial Management: A Course for School Nutrition Directors](#) (12 hrs.) in Pierre

We recommend that Business Managers and Food Service leads attend this course together. The training includes pricing guides, recording financial data consistently, determining compliance with regulatory requirements (PLE, non-program foods), and assessing your school nutrition program for better financial outcomes.

[November 15: Procurement, A Practical Approach](#) (7 hrs) in Pierre

This 7 hour workshop will give you a great, common sense approach for procurement in your district. The training will include information on how to decide which procurement method to use, how to write a bid specification for different products and how to send out a request for quote. All while following your local, state and federal regulations

Registration for all classes is free. Preference will be given to SFAs. Attendance to any of these courses counts towards Professional Standards training requirements.

Registration details are posted on the CANS NSLP website under the Professional Standards section.

iMATCH Training Webinar

We will be hosting a training webinar for the iMATCH, the system used to identify students directly certified with SNAP and TANF.

We will touch on how to obtain the direct certification list, notification letters, determining daily change, direct certification by site, the File Search feature, and how to use the Potential Matches tab.

Follow along with the presentation slides here: [iMATCH Direct Certification 2017 - 25 slides](#).

Click the link below around 2:00PM CT on August 22 to participate. When prompted, use the full audio/video experience, and dial in using the phone number and Conference Code below.

[Click here to Join Skype Meeting](#)

Trouble Joining? [Try Skype Web App](#)

Join by Phone

Toll number: [866-410-8397](#)

[Find a local number](#)

Conference ID: 5928755239

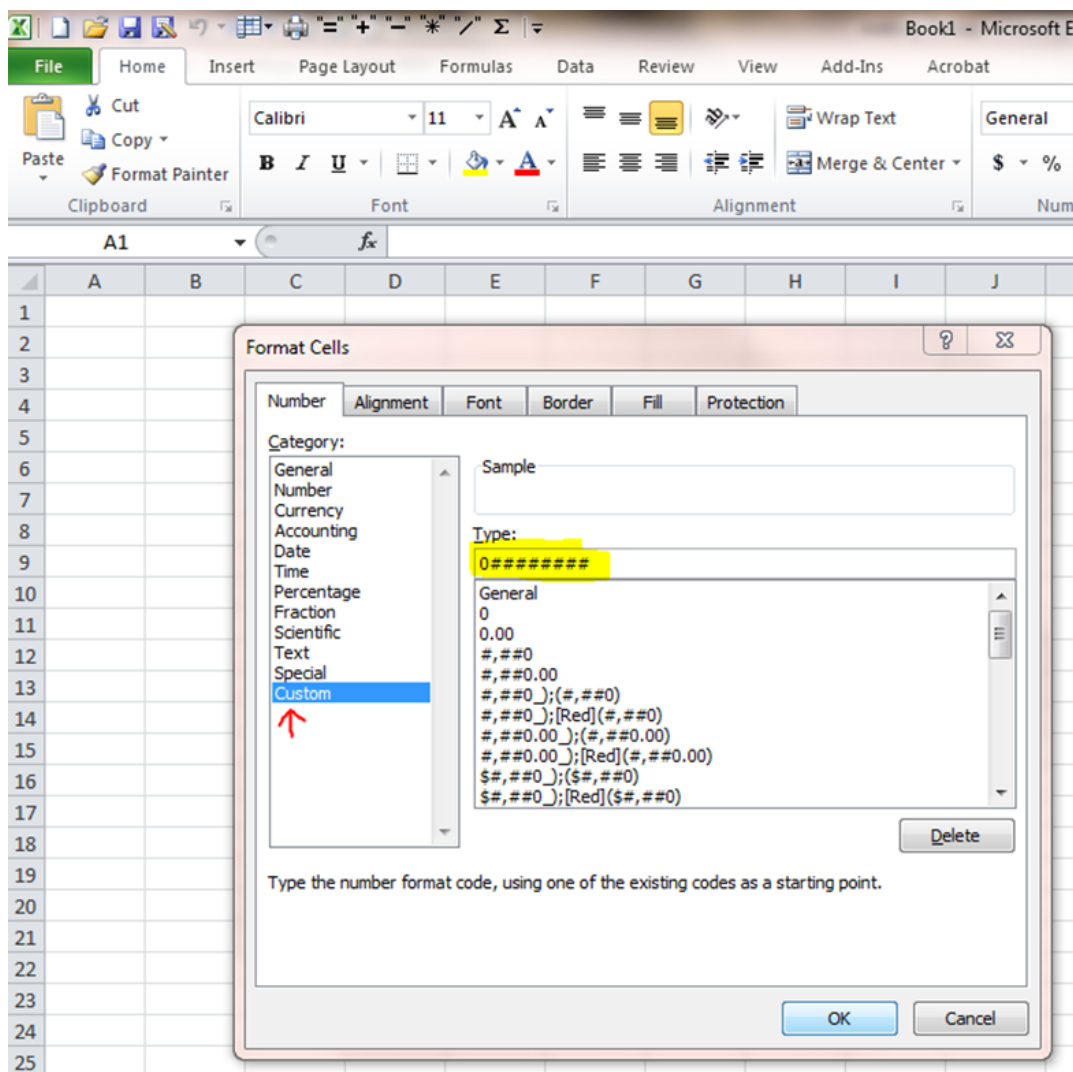
See the [Skype Attendee Instructions](#) when accessing the webinar.

iMATCH Tips - Exporting a File for Point of Service Upload

When exporting your direct certification list from iMATCH for a point of service system upload, please consider the steps and information below. If a student's ID number has a zero as the 1st digit, this zero will most likely not be displayed in an Excel export.

After exporting your student list to Excel, follow the steps below to add the front zero to all IDs.

1. Highlight the column which contains the student ID
2. Right click, select Format Cells
3. Select Custom from the Number tab
4. Type '0#####' (lead zero, followed by eight #'s), and click OK



iCAN School Nutrition Program (SNP) Application

You may have heard that the iCAN SNP Application was opened on May 5, 2017. A notification email was sent to each Authorized Representative and Food Service Manager/Director listed in the 2016-17 school year application.

Many important iCAN, application, and new school year updates can be found posted on the CANS NSLP website: <http://www.doe.sd.gov/cans/nslp.aspx> under the section called iCAN School Nutrition Program Application and Claim Information.

- Reimbursement Rates for SY17-18
- Claim Due Dates
- iCAN User ID Request form for new users or to change a current user account access
- iCAN SY17-18 SNP Application Manual: Following the manual when you fill out your application will help you avoid extra work!
- Public Media Release for SY17-18
- Financial Statement for SY17-18 – Due August 28, 2017
- Income Eligibility Guidelines for SY17-18
- Permanent Agreement Parts 4, 5, 6 (effective 2013-14)
- Claim Due Dates

An important change for the new school year

Free and Reduced Price Application, Parent Packets, Income Eligibility Guidelines, and other templates for your application checklist items can be found in the iCAN SNP Download Forms. After logging into iCAN SNP, select “Applications” then click on “Download Forms” for a list of all available forms for the new school year.

Application Due Date: We ask that you submit your application by August 14, 2017. The final deadline for application submission is two weeks before the date you wish to submit a claim for reimbursement. For example, if you wish to submit a September claim on September 1, submit your application for approval on August 18. Meeting this deadline will ensure there is no delay in submitting your claim for reimbursement.

Please email your questions to DOE.SchoolLunch@state.sd.us or call the CANS office at (605) 773 -3413 with questions about your SNP iCAN application.

Whole Grain & Milk Exemption Requests

CANS has exemption requests available to agencies who can prove a hardships related to whole grain items and fat-free fat flavored milk. Whole grain exemption requests can be submitted for any whole grain item(s) based on financial hardship, limited product availability, unacceptable quality, and poor student acceptance. Low fat flavored milk exemption requests can be submitted based on significant decreases in milk sales, food waste studies, and negative feedback from students and parents.

Please see each exemption request for more detailed information. Both exemption requests can be found on the CANS/NSLP website: <http://doe.sd.gov/cans/nslp.aspx> under the heading: Menu Planning: References, Worksheets, and Production Records.

Save the Date: Local Wellness Policy Training

In collaboration with [Action for Healthy Kids](#) (AFHK), the School Health program in the South Dakota Departments of Education and Health will offer School Wellness Policy Training on **October 26, 2017, from 8:30 to 3:30 p.m. at Red Rossa in Pierre, SD.**

The training is designed to provide continued support to schools/school districts as they work to comply with the [new wellness policy rules](#) and to help schools/school districts strengthen and effectively implement their wellness policies. The training will include use of the [AFHK wellness policy tool](#) and include group activities and discussions that expand on current school/school district needs and experiences.

For more information and to be added to the invitation list, contact karen.keyser@state.sd.us, Health and Physical Education Specialist for the South Dakota Department of Education.

Fresh Fruit and Vegetable Program - Training Webinar

We will be hosting a training webinar for the Fresh Fruit and Vegetable Program. Participation is voluntary, but strongly encouraged for new participants, and anyone with questions about the FFVP.

We will touch on program requirements and promotion, claim submission, and other available resources. Anticipated training time is around an hour and a half.

Click the link below around 2:00PM CT on August 31 to participate. When prompted, use the full audio/video experience, and dial in using the phone number and Conference Code below.

[Click here to Join Skype Meeting](#)

Trouble Joining? [Try Skype Web App](#)

Join by Phone:

Toll number: [866-410-8397](tel:866-410-8397)

[Find a local number](#)

Conference ID: 5928755239

See the [Skype Attendee Instructions](#) when accessing the webinar.

Public Posting Requirement for the State Agency Administrative Review Summaries

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies (SA) to report the final results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the State agency to post a summary of the most recent final administrative review results for each School Food Authority (SFA) on the State agency's publicly available website no later than 30 days after the SA provides the final results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

You can find a link to the Administrative Review Summaries on the CANS NSLP website (<http://doe.sd.gov/cans/nslp.aspx>) under the section called Administrative Review, the link is called [Administrative Review Summaries](#). Each SFA that received an Administrative Review in SY 2016-17 is listed and summaries are posted for all Administrative Reviews that are currently closed.

Promote Your Feeding Program to Parents with Team Nutrition Funding

What: Printed color informational displays, handouts, and talking points on 6 topics:

- School Lunch/
Breakfast
- School Wellness
Policy
- Smart Snacks
- Healthy Recipes
- Summer Feeding
Program
- Farm to School

Where: Parent nights/open house/ parent-teacher conferences

When: Ready August 16, easy online order form at [http://
powerchefapplication.questionpro.com](http://powerchefapplication.questionpro.com)

Funds: Up to \$500 for samples of new menu items, serving supplies, some staff time beyond the normal work hours, some printing of additional materials

Why: Increase participation in child nutrition programs, answer parents questions/concerns, involve Wellness Committees

Other options: Sample a couple new menu items, chef/skilled staff show some culinary skills, include student cook-off

Contact: karlys.wells@sdstate.edu with questions

Unpaid Meal Charge Policy: a New School Nutrition Program Requirement for SY 2017-2018

The school meal programs aim to provide nutritious meals to children during the school day. Children may receive breakfast and lunch at no charge if they are eligible for free meals. Children who do not qualify for free meals may purchase meals at a subsidized cost, at either the reduced price or paid rate. Sometimes children who do not qualify for free meals would like a breakfast or lunch, but do not have money in their account or in hand to cover the cost of the meal at the time of the meal service. In a Special Nutrition Program Operations Study in school year 2010-2011, 58% of School Food Authorities (SFAs) incurred unpaid meal costs. And only 35% of States had a policy or standard practice regarding the service of meals to students without funds to pay for their meal.

On July 1, 2017 all SFAs operating the National School Lunch Program (NSLP) and/or School Breakfast Program (SBP) must have a written unpaid meal charge policy. The policy must be communicated to all families with children within the SFA and all school or district-level staff members responsible for policy enforcement.

Several helpful resources are available on the CANS NSLP website (<http://doe.sd.gov/cans/nslp.aspx>) under the Unpaid Meal Charge Policy section. These resources include: a guidebook on the requirement, policy memos, a webinar and PowerPoint, and several checklists to help you ensure your policy meets minimum requirements.

Preschool Aged Children Meal Pattern Requirement: An Update

The Child and Adult Care Food Program (CACFP) new meal patterns are going into effect on October 1, 2017. These new requirements update the old CACFP preschool aged children requirements. You can find these new meal pattern requirements posted on the CANS NSLP website (<http://doe.sd.gov/cans/nslp.aspx>) under the section called Menu Planning: References, Worksheets, and Production Records. The link is called [PreK Meal Pattern Requirements](#).

However, School Food Authorities (SFAs) have a choice for menu planning for preschool aged children attending a school site.

A menu flexibility is allowed when preschoolers and K-5 students eat in the same meal service area at the same time. This flexibility is designed to reduce administrative burden and ensure integrity of the Programs. Schools that serve meals to preschoolers and K-5 students in the same meal service area at the same time may choose to follow the grade-appropriate meals patterns for each grade group, or serve the K-5 meal pattern under parts 7 CFR 210.10 and 220.8 to both grade groups. More information about this flexibility can be found in the US Department of Agriculture (USDA) Food and Nutrition Services (FNS) memo SP 37-2017 Flexibility for Co-Mingled Preschool Meals: Questions and Answers (<https://www.fns.usda.gov/school-meals/policy>).

Procurement Plan and Code of Conduct

Procurement Plan:

Each SFA shall have on file a written procurement plan approved by the local school board. The procurement plan identifies the SFA's purchasing periods for the goods, equipment, and services related to the Child Nutrition Program. In addition, the plan documents the various methods of procurement being practiced.

The procurement plan provides justification for using a certain procurement method to obtain an item. The scope of the plan is determined by the organization of the SFA. If procurement is decentralized, the plan may apply to all sites responsible for purchasing or each school may be permitted to develop its own plan. A new procurement plan does not need to be developed every year. However, an annual review of the approved plan is suggested to assure its relevance to current procedures. An [example of a procurement plan](#) is located in the Procurement Table of example templates on the [Child and Adult Nutrition Services](#) web site.

Allowable Procurement Practices:

Obtaining publicly available information such as:

- Product brochures, product specification handouts, etc.
- Information obtained from the Internet.
- Information/recommendations obtained from other food service personnel.
- Information obtaining by visiting food service operations, industry and professional trade shows.
- Trade journal information.

Obtaining information from manufacturers and distributors, including:

- Recommendations of one product versus another product.
- Features that make one product different from another.
- The price for the product.
- The price for specific features.
- The model number, make, and manufacturer of products that may be acceptable.
- Specification sheets and product information handouts.

Unallowable Procurement Practices:

- For cost plus fee contracts, SFAs are prohibited from using nonprofit school food service account funds to pay any amount above net allowable costs, Computed by deducting certain rebates, discounts and other credits.
- For cost plus fee contracts, contractors are required to identify appropriate information to permit SFAs to identify allowable and unallowable costs and the amount of all such discounts, rebates, and credits on invoices and bills presented for payments.
- Allowing a potential contractor to write the bid or proposal terms, product specifications, procurement procedures, or contract terms.
- Allowing a potential contractor to evaluate bids or proposals submitted by competitors.
- Delegating bid/proposal acceptance or recommendation for acceptance to a potential contractor competing on the procurement.
- Allowing a potential contractor access to sealed bid information before the bids are publicly opened.
- Disclosing the content of proposal offers submitted by others to a potential supplier prior to the supplier submitting an offer.
- Negotiating under the formal advertising method (sealed bid) of procurement.
- Accepting nonresponsive bids or offers.
- Cost-plus-a-percentage-of-cost method of procurement is prohibited.

Code of Conduct:

The local SFA must maintain a written code or standards of conduct that governs the performance of its officers, employees, or agents who are engaged in the award and administration of contracts supported by program funds. A Code of Conduct Example is located in the Procurement example templates table located on the [CANS](#) website.



Building the Future with CACFP

Mealttime Memos for Child Care

The January - July issues of *Mealttime Memo for Child Care*, the monthly newsletter that includes menus, recipes, and activities related to child care, are now online. Links to each memo can be found at <http://www.nfsmi.org/ResourceOverview.aspx?ID=614>.

Turnip the Beet! Summer Meals Award Program

Nominations due 9/15/17

The Turnip the Beet Award recognizes outstanding Summer Meal Program sponsors across the working hard to offer high quality meals to children that are appetizing, appealing, and nutritious during the summer months.

Summer meals are critical in the lives of millions of our nation's youth, whose risk for food insecurity increases during the summer months when they no longer have access to the National School Lunch and School Breakfast Programs. Summer meal programs, including the SFSP and the Seamless Summer Option within the NSLP, present the opportunity to help alleviate summertime food insecurity and positively impact children's growth and development by offering nutritious meals and encouraging children to develop healthy habits at a young age. High quality summer meals provide daily energy, and help make sure children are healthy and ready to learn when they return to school in the fall. The Turnip the Beet Award program was created to showcase sponsors who are going above and beyond to ensure that children in their care are receiving high-quality meals that are both nutritious and appetizing.

To learn more about the Turnip the Beet Awards see the <https://www.fns.usda.gov/sites/default/files/sfsp/turnip-the-beet-one-pager.pdf>. You can find the Overview and Nomination forms on the South Dakota DOE Summer Food Service Program website: <http://doe.sd.gov/cans/sfsp.aspx>. **September 15, 2017** is the deadline to submit the nomination form for the Turnip the Beet!

FFAVORS Surcharge Change

At the beginning of July, FFAVORS will no longer apply the 4.6% Department of Defense surcharge to orders placed by USDA customers. This enhancement will make it easier for NSLP and SFSP organizations to compare the price of produce available through the USDA DOD Fresh Fruits & Vegetables Program with what they can purchase from other sources. Additionally, NSLP/SFSP customers will be able to apply more of their entitlement balance directly to food purchases.

Previously, the 'Case Price' displayed in the ordering catalog added the surcharge to the vendor's price, and the 'Actual Cost' charged to the customer applied the surcharge for each case ordered. With the upcoming FFAVORS release, the dollar value appearing in the 'Case Price' and 'Actual Cost' columns will reflect the vendor's price without a surcharge. For example, if the vendor's price is \$10.00, the 'Case Price' will be displayed in FFAVORS as \$10.00 not \$10.46; the 'Actual Cost' for ten cases will be \$100.00 and not \$104.60.

Please contact ffavors@fns.usda.gov with any questions.

Food Safety Hacks!

USDA has developed brief 1 to 2 minute videos on common food safety issues. Visit the Food Safety Hack page on YouTube to view all of the videos. [Click Here for the Food Safety YouTube page](#)

Below is a sample topic area for one of the videos:

Ethylene Gas

Ethylene Gas is produced naturally by some fruits and vegetables to help them ripen. Produce that is sensitive to ethylene gas should not be stored near produce that produces ethylene gas, as this can cause discoloration in sensitive fruits and

Ethylene sensitive produce includes:

- Broccoli
- Cabbage
- Cauliflower
- Leafy greens
- Lettuce

Ethylene producers include:

- Apples
- Avocados
- Bananas
- Melons
- Pears
- Tomatoes
- Squash

Action for Healthy Kids

Webinar Series for SY 2017-2018

One of our partner organizations in the Child Nutrition Programs, **Action for Healthy Kids**, recently released their fall and winter webinars schedule for the upcoming school year. These webinars will cover a wide range of topics to improve the health and wellness of your school: improving your local Wellness Policy, ideas for Smart Snacks in schools, breakfast in the classroom, messaging to parents, and more!

You can register for one or all of the following webinars by going to this website: <http://www.actionforhealthykids.org/events/webinars> and selecting the webinars you wish to attend or clicking on the individual webinar listed below. Please note, these webinars are not hosted by CANS.

[Wellness Wednesday: Pumping Up P.E: Get Sweaty with Moderate to Vigorous Activities](#)
Wednesday, September 13, 2017 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our first Wellness Wednesday Webinar of the 2017-2018 school year! Explore the research, recommendations and strategies around moderate to vigorous physical activity to ensure that at least half of your class time is maximized!

[2017-2018 School Grants for Healthy Kids: Game On Grant Kick Off Webinar](#)
Thursday, September 14, 2017 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

Please join us for this kick-off webinar to discover: Important resources and information for a successful project; Key dates and deadlines; Use of funds and allowable expenses; Requirements and data; and other important grant information.

[2017-2018 School Grants for Healthy Kids: Breakfast Grant Kick Off Webinar](#)
Thursday, September 14, 2017 | 60 minutes | 3:00 PM (CT), 2:00 PM (MT)

Please join us for this kick-off webinar to discover: Important resources and information for a successful project; Key dates and deadlines; Use of funds and allowable expenses; Requirements and data; and other important grant information.

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[Get Your Game On: Six Steps to Building a Healthy School](#)

Wednesday, September 20, 2017 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

Action for Healthy Kids' Game On program is a no-cost, step-by-step online guide that provides all the information and resources you need to build a healthy school. Join this webinar to learn about how to use Game On to build a strong school wellness program this year. School staff, parents, health professionals and other community members are encouraged to attend.

[School Breakfast: Moving Meals Improves Participation](#)

Tuesday, October 10, 2017 | 60 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids to discover the many benefits of moving school meals out of the cafeteria and before the bell. Discover the data that will support you making the move out of the cafeteria at your school.

[Wellness Wednesday: Healthy Celebrations Are More FUN!](#)

Wednesday, October 11, 2017 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our October Monthly AFHK Wellness Wednesday Webinar to learn how to have fun with healthy classroom parties and school celebrations. We'll share lots of ideas and resources for parents, teachers and students to incorporate as part of any classroom celebration.

[Recess: Why It Should Rock!](#)

Tuesday, October 24, 2017 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

Are you looking for ways to improve, refresh, and rejuvenate recess at your school? Join Action for Healthy Kids as we learn why recess is an evidence-based strategy to enhance learning environments and active schools. Learn about technical assistance and professional development on recess, indoor recess strategies, recess policies and more.

[Wellness Wednesday: Integrating Movement into a Well-Rounded Education](#)

Wednesday, November 8, 2017 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids to learn about integrating movement into a well-rounded education. Movement and physical activity boosts and activates the brain, improves on-task behavior, and leaves students more focused and ready to return to their academic activities.

[Family and Community Engagement 101: Maximizing Volunteers for School Health](#)

Thursday, November 16, 2017 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

This webinar will prepare you on how to best use the parent and community volunteers you already have, and how to find the best volunteers to meet your school health needs.

[Game On for Child Nutrition Professionals](#)

Thursday, November 30, 2017 | 60 minutes | 3:00 PM (CT), 2:00 PM (MT)

Game On supports America's schools in creating healthier school environments. This webinar will introduce Game On to child nutrition professionals. Discover the many resources Game On offers to support your role as the healthy eating experts at your school.

[Game On for Health and Physical Education Teachers](#)

Tuesday, December 5, 2017 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

This webinar will introduce Game On; provide specific examples and tips on how to integrate Game On into health and physical education; address the professional role health and physical educators play in coordinating and sustaining school wellness initiatives.

[Wellness Wednesday: Integrating Nutrition Education into a Well-Rounded Education](#)

Wednesday, December 13, 2017 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our December 2017 Wellness Wednesday webinar to learn how your school and teachers can integrate nutrition education into core subjects! Strategies, tips and lesson ideas can be used at all levels and in multiple subjects.

[Wellness Wednesday: Is your school ready to take the SuperFit School Challenge?](#)

Wednesday, January 10, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join us to learn about the AFHK new fundraising program, SuperFit School Challenge, and hear how your school can focus on helping students become healthier while raising funds to support their school.

[Get Recognized as a Healthy School with the HealthierUS School Challenge: Smarter Lunchrooms Initiative](#)

Thursday, January 25, 2018 | 60 minutes | 1:00 PM (CT), 12:00 PM (MT)

Become recognized as a healthy school by applying for the HealthierUS School Challenge. Join this webinar to learn more about the initiative and get tips and tricks for submitting a successful application. District/school staff, parents and community members are encouraged to join this webinar.

[The Latest and Greatest on Local School Wellness Policies](#)

Tuesday, January 30, 2018 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

Join Action for Healthy Kids to learn about the latest trends, research and resources for your district's Local School Wellness Policy to ensure compliance with requirements.

Updated Policies

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program (CACFP memos)

Six new policies were issued for Child & Adult Care Food Program since the April Bulletin. Current policies can be found at <http://www.fns.usda.gov/cacfp/policy>

| Date | Document # | Title |
|------------|--------------------------|--|
| 06/30/2017 | CACFP17-2017 | Documenting Meals in the Child and Adult Care Food Program |
| 06/30/2017 | CACFP16-2017 | Grain-Based Desserts in the Child and Adult Care Food Program |
| 06/29/2017 | SP36 CACFP15 SFSP11-2017 | 2017 Edition of the Eligibility Manual for School Meals |
| 06/22/2017 | CACFP14 SFSP10-2017 | Modifications to Accommodate Disabilities in CACFP and SFSP |
| 05/10/2017 | SP30 CACFP13-2017 | Transition Period for Updated CACFP, Infant, Preschool Meal Patterns |
| 05/01/2017 | SP27 CACFP12 SFSP08-2017 | Child Nutrition Program Waiver Request Guidance |

In addition, two notices were published in the Federal Register regarding reimbursement rates for the '17-18 program year.

| Date | Title |
|------------|--|
| 07/28/2017 | CACFP National Average Payment Rates, Day Care Home Food Service Payment Rates, and Administrative Reimbursement Rates for Sponsoring Organizations of Day Care Homes (July 1, 2017 - June 30, 2018) |
| 07/28/2017 | Food Distribution Program: Value of Donated Foods (July 1, 2017 - June 30, 2018) |

Summer Food Service Program (SP Memos)

Four new policies were issued for Summer Food Service Program since the April Bulletin. Current policies can be found at <http://www.fns.usda.gov/sfsp/policy>

| Date | Document # | Title |
|------------|--------------------------|---|
| 06/29/2017 | SP36 CACFP15 SFSP11-2017 | 2017 Edition of the Eligibility Manual for School Meals |
| 06/22/2017 | CACFP14 SFSP10-2017 | Modifications to Accommodate Disabilities in CACFP and SFSP |
| 05/10/2017 | SFSP09-2017 | Revisions to Instructions for Calculation of Average Daily Attendance on Form FNS-418 |
| 05/01/2017 | SP27 CACFP12 SFSP08-2017 | Child Nutrition Program Waiver Request Guidance |

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School Nutrition Programs (SP memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>. **Eighteen** new policies have been issued since the April Bulletin.

| Date | Document # | Title |
|------------|--------------------------|---|
| 07/27/2017 | TA01-2017 | Twenty-first Release of the Child Nutrition Database (CNDB) |
| 07/25/2017 | SP40-2017 | 2017 Edition of Accommodating Children with Disabilities in the School Meal Programs |
| 06/30/2017 | SP38-2017 | Compliance with and Enforcement of the Buy American Provision in the NSLP |
| 06/30/2017 | SP39-2017 | Local Agency Procurement Reviews for School Food Authorities |
| 06/30/2017 | SP37-2017 | Flexibility for Co-Mingled Preschool Meals: Questions and Answers |
| 06/29/2017 | SP36 CACFP15 SFSP11-2017 | 2017 Edition of the Eligibility Manual for School Meals |
| 06/16/2017 | SP34-2017 | FY 2017 NSLP Equipment Assistance Grants for School Food Authorities |
| 06/16/2017 | SP35-2017 | FFVP: Revised FY 2017 Funding Allocation and FY 2018 Funding Allocation |
| 06/02/2017 | SP11-2017v2 | Paid Lunch Equity: SY2017-18 Calculations and Revised Tool |
| 05/30/2017 | SP33-2017 | State Agency Food Safety Inspections Report for SY 2016-17 |
| 05/22/2017 | SP32-2017 | School Meal Flexibilities for SY 2017-18 |
| 05/17/2017 | SP31-2017 | Clarifications for Fiscal Action School Food Authority-Wide for Administrative Reviews in School Year 2016-2017 |
| 05/10/2017 | SP30 CACFP13-2017 | Transition Period for Updated CACFP, Infant, Preschool Meal Patterns |
| 05/10/2017 | SP29-2017 | 2017 Edition: Overcoming the Unpaid Meal Challenge: Proven Strategies from Our Nation's Schools |
| 05/03/2017 | SP28-2017 | Revised Prototype Free and Reduced Price Application for SY 2017-2018 |
| 05/01/2017 | SP26-2017 | Accommodating Disabilities in the School Meal Programs: Guidance and Q&As |
| 05/01/2017 | SP27 CACFP12 SFSP08-2017 | Child Nutrition Program Waiver Request Guidance and Protocol |
| 04/25/2017 | SP26-2017 | Accommodating Disabilities in the School Meal Programs: Guidance and Q&As |

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In addition, two notices were placed in the Federal Register regarding reimbursement rates for the '17-18 program year.

| Date | Title |
|------------|--|
| 07/28/2017 | Food Distribution Program: Value of Donated Foods (July 1, 2017 - June 30, 2018) |
| 07/28/2017 | National School Lunch, Special Milk, and School Breakfast Programs, National Average Payments/Maximum Reimbursement Rates (July 1, 2017 - June 30, 2018) |

Food Distribution

Three new policies have been issues for food distribution programs since the April Bulletin. Food Distribution policies can be found at <http://www.fns.usda.gov/fdd/policy>.

| Date | Document # | Title |
|------------|------------|--|
| 06/30/2017 | FD-041 | Distribution of TEFAP Foods to Children |
| 06/30/2017 | FD-036 | TEFAP - Local-Level Record Keeping and Reporting Requirements |
| 05/09/2017 | FD-143 | Prohibition of SNAP Recruitment and Promotion Activities by FDPIR and TEFAP Administering Agencies |

In addition, one notice was placed in the Federal Register regarding reimbursement rates for the '17-18 program year.

| Date | Title |
|------------|--|
| 07/28/2017 | Food Distribution Program: Value of Donated Foods (July 1, 2017 - June 30, 2018) |

Contact CANS

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